

1/7/4
DIALOG(R)File 352:DERWENT WPI
(c) 2000 Derwent Info Ltd. All rts. reserv.

009918174 **Image available**

WPI Acc No: 94-185885/199423

Stable coffee drink prepn. - by mixing drink contg. aq. coffee extract,
milk and sweetener with ester of polyglycerol fatty acid

Patent Assignee: TAIYO KAGAKU KK (TAIC)

Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 6121640	A	19940506	JP 86251279	A	19861022	A23F-005/24	199423 B
			JP 93100476	A	19861022		
JP 2538496	B2	19960925	JP 86251279	A	19861022	A23F-005/24	199643
			JP 93100476	A	19861022	B	

Priority Applications (No Type Date): JP 86251279 A 19861022; JP 93100476 A 19861022

Patent Details:

Patent	Kind	Lan	Pg	Filing Notes	Application	Patent
JP 6121640	A		5	Div ex	JP 86251279	
JP 2538496	B2		5	Div ex	JP 86251279	
				Previous Publ.		JP 6121640

Abstract (Basic): JP 6121640 A

The method includes adding polyglycerin fatty acid ester 0.01-0.5 w/w% and citric acid monoglyceride 0.1-0.5 w/w% in the coffee drink composed of the aqueous extract of coffee, milk component and sweetener.

USE/ADVANTAGE - By using above two surfactants together, the coffee drink shows excellent emulsion stability and hardly suffered from the germination and multiplication of the spores of thermoresistant microbes..-

Derwent Class: D13